

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claim 1 (currently amended): Structure-reversible milk product which consists essentially ~~[[.]]~~ ~~preferably exclusively~~ ~~[[.]]~~ of cream, skimmed milk or water, and also a gelling agent, ~~characterized in that~~ wherein the gelling agent contains exclusively vegetable raw materials, preferably vegetable hydrocolloids.

Claim 2 (currently amended): Milk product according to claim 1, ~~characterized in that~~ wherein ~~it~~ the milk product remains structure-reversible, even upon setting of a pH value below 5 ($\text{pH} < 5$), for example by the addition of acid components.

Claim 3 (currently amended): Milk product according to one of claims 1 to 2, ~~characterized in that~~ wherein ~~it~~ the milk product is or remains temperature-stable.

Claim 4 (currently amended): Milk product according to one of claims 1 to 3, ~~characterized in that~~ wherein the gelling agent is a mixture of carrageen, cellulose, and also pectin or konjac flour.

Claim 5 (currently amended): Milk product according to claim 4, ~~characterized in that~~ wherein the gelling agent also contains alginate.

Claim 6 (currently amended): Milk product according to claims 4 and or 5, ~~characterized in that~~ wherein the gelling agent is produced exclusively from carrageen, cellulose, konjac flour and alginate.

Claim 7 (currently amended): Milk product according to one of claims 4 to 6,
~~characterized in that~~ wherein the carrageen is a mixture of iota-carrageenan and kappa-carrageenan.

Claim 8 (currently amended): Milk product according to one of claims 1 to 7,
~~characterized in that~~ wherein the carrageen content of the gelling agent is between 19% and 25%, preferably 22%, the cellulose content between 21% and 31%, preferably 26%, the konjac flour content between 21% and 31%, preferably 26%, and the alginate content between 21% and 31%, preferably 26%.

Claim 9 (currently amended): Milk product according to one of the previous claims,
~~characterized in that~~ wherein the gelling agent also contains sodium caseinate, the sodium caseinate content of the gelling agent being between 8% and 12%, preferably 10%.

Claim 10 (currently amended): Milk product according to one of claims 1 to 9,
~~characterized in that~~ wherein ~~it~~ the milk product contains at least 70%, preferably 90% cream.

Claim 11 (currently amended): Milk product according to one of claims 1 to 10,
~~characterized in that~~ wherein the gelling agent content is between 0.9% and 3%, preferably approx. approximately 1.1%.

Claim 12 (currently amended): Milk product according to one of claims 1 to 11,
~~characterized in that~~ wherein the fat content is between 5% and 15%.

Claim 13 (currently amended): Process for the production of a milk product according to one of claims 1 to 12, ~~characterized in that~~ wherein the powdery gelling agent is stirred into skimmed milk or water in a mixing tank, the skimmed milk or the water having a temperature between 3° and 10°C, preferably between 5° and 7°, this mixture is then left to swell and then mixed with the remaining ingredients.

Claim 14 (currently amended): Process according to claim 13, ~~characterized in that~~ wherein the fat content of the skimmed milk is below 0.3%, preferably below 0.1 %.

Claim 15 (currently amended): Process according to one of claims 13 to 14, ~~characterized in that~~ wherein the fat content of the cream used is approx. approximately 36%.

Claim 16 (currently amended): Process according to one of claims 13 to 15, ~~characterized in that~~ wherein the pH value of the mixture of all ingredients is between 6.5 - 7.5, preferably ~~between~~ 6.7.

Claim 17 (currently amended): Process according to one of claims 13 to 16, ~~characterized in that~~ wherein the mixture, containing at least cream and gelling agent enriched with skimmed milk, is briefly heated to a temperature above 130°C before being poured into the pack, and is homogenized.

Claim 18 (currently amended): Process according to claim 17, ~~characterized in that~~ wherein the homogenization is carried out at a temperature below 100°C and a pressure between 185 bar and 215 bar, preferably in one stage.

Claim 19 (currently amended): Process according to one of claims 13 to 18,
~~characterized in that wherein~~ the pouring temperature of the mixture, containing at least
cream and gelling agent enriched with skimmed milk, is between 30°C and 40°C.

Claim 20 (currently amended): Process according to one of claims 13 to 19,
~~characterized in that wherein~~ the milk product is rapidly cooled to a temperature below
25°C, preferably below 15°C, after pouring.

Claim 21 (currently amended): Process for the production of a milk product according to
one of claims 1 to 12, ~~characterized in that wherein~~ all ingredients are introduced into a
colloid mill, preferably a toothed colloid mill, and mixed there, and this mixture is then
left to swell.

Claim 22 (currently amended): Process according to claim 21, ~~characterized in that~~
wherein the fat content of the skimmed milk is below 0.3%, preferably below 0.1%.

Claim 23 (currently amended): Process according to one of claims 21 to 22,
~~characterized in that wherein~~ the fat content of the cream used is approx. approximately
36%.

Claim 24 (currently amended): Process according to one of claims 21 to 23,
~~characterized in that wherein~~ the pH value of the mixture of all ingredients is between
6.5 - 7.5, preferably 6.7.

Claim 25 (currently amended): Process according to one of claims 21 to 24,
~~characterized in that~~ wherein the mixture, containing at least cream and gelling agent
enriched with skimmed milk, is heated to a temperature between 85°C and 110°C,
preferably 100°C, before being poured into the pack and homogenized.

Claim 26 (currently amended): Process according to one of claims 21 to 25,
~~characterized in that~~ wherein the homogenization takes place at a temperature of
approx. approximately 100°C and a pressure between 4 bar and 7 bar, preferably
between 5 bar and 6 bar.

Claim 27 (currently amended): Process according to one of claims 21 to 26,
~~characterized in that~~ wherein the pouring temperature of the mixture, containing at least
cream and gelling agent enriched with skimmed milk, is approximately 100°C.

Claim 28 (currently amended): Process according to one of claims 21 to 27,
~~characterized in that~~ wherein the milk product is rapidly cooled to a temperature below
25°C, preferably 15°C, after being poured.